## **Annual Outlaw Open tees off June 1**

By Charlie Kanzig

Correspondent

The annual Outlaw Open Golf Tournament is set for June 1, and it's not too late to get involved according to organizer and Head Football Coach Neil Fendall.

The Open, sponsored by Aspen Lakes, is a key fundraiser for Outlaws football, but Fendall and his fellow organizers Ken Ruettgers, Pam Mitchell, Rob Malone, Kristy Rawls, and Fendall's wife, Lynne, view it as something much more.

"Our philosophy centers around community, so we hope people will get together as friends, business groups, school staff, coaches, parents, and community members to interact with one another and have a great day of golf, fellowship, and good food," said Fendall.

The shotgun start is scheduled for 1 p.m. For registration visit www.aspenlakes. com and click on Outlaw Open. Pre-registration is highly encouraged, but day-of registration will be available.

Changes for this year include holding the event on Saturday so more people are available to take part.

"We've done it on Fridays in the past and think this change will work well," said Fendall.

Former Head Coach Bob Macauley is flying in from Montana as part of the celebration of 20 years of the Outlaw Open. Macauley coached back-to-back state championship teams in 1998 and 1999.

The cost of the event is \$130 per person, which includes golf and dinner. People can sign up as a foursome or individually. Individuals will be placed

in groups and, in some cases, smaller groups can be accommodated.

Non-golfers can join by buying a dinner ticket for \$30.

Prizes will be available to the winning group as well as the last-place group. Other prizes include "closest to pin," "Porcupine Hole," "Beat the Coach," "Long Drive" and other contests typically associated with a golf scramble, according to Fendall. There will be raffle prizes as well as a 50/50 cash raffle.

"The day is designed to have fun with friends, meet new people, and reconnect," said Fendall.

Aspen Lakes has donated the course for the day since the event's inception, leaving the proceeds from entry fees and the auction to funnel directly to the sports programs. "Without Aspen Lakes this event would not exist," said Fendall. "They have been generous to our schools for over two decades now."

"We are trying to honor the fact that this tournament has a 20-year history and many people have been a part of its success," said Fendall. "I am excited to be helping to keep this tradition alive and well."

## **CIVIL WAR:** Event educated as it entertained

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members were approached by the Bowman Museum in Prineville about portraying persons of historical significance to Central Oregon.

"The first of these persons to be brought to life was Barney Prine, known as the founder of Prineville, and this was my task," Cleman said.

Using material provided by Steve Lent and Sandy Cohen of the Bowman Museum, as well as information from other sources, Cleman created a 25-minute presentation about the life of Barney Prine. He served during the Civil War as a member of the First Oregon Infantry; and later established a business at the location which became Prineville, the town which bears his name.

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— Matt Cleman

Cleman appeared as Prine at the Bowman Museum for four weeks in February 2019.

"Prine's story of hard work, courage, and honesty are a legacy to Central Oregon, which I was pleased to present," added Cleman.

Cleman, along with Stephen Holgate, who portrayed the 16th president of the U.S. on Saturday, had the opportunity to bring both Barney Prine and "Abe" Lincoln to life again for 575 students who visited the event site last Friday for a special school day of history.

When you think of military food, the word "delicious" doesn't often come to mind when battlefield food was just a pound of salt pork and a few ounces of sugar.

Salem resident Doug Odell, aka Union Company Cook, along with a few more reenactors cooked 1,000 hardtack (a simple type of biscuit or cracker, made from flour, water, and sometimes salt), army beans and corn pone to hand out to students on Friday evening.

"We call those hard biscuits tooth grinders," Odell said, laughing.

He added, "This morning we had corn pones, salt, cornmeal and hot water, and cooked them in bacon grease. We ate army beans for lunch, which would be navy beans now-a-days. Typical things the camp's cook would have on hand would be army beans, split peas, corn meal, flour, salt and pepper, and tea."

On the battlefield things were even bleaker. Rations were meant to last up to three days, and soldiers on the move were reduced to 16-20 ounces of salted meat, approximately 20 ounces of hard tack, plus sugar and coffee rations.

Life during the Civil War in 1863 wasn't easy, and the reenactment members presented their activities and struggles during the war.









